Planning for October:

Full Moon – October 27th, called the *Hunter's Moon*

- October 1st World Vegetarian Day
- October 5th Do something nice Day
- Sept 28th Oct 4th Sukkot
- October 12th Columbus Day observed

- October 14th National Dessert Day
- October 21st National Pumpkin Cheesecake Day
- October 22nd National Nut Day

October 31st - Halloween

Plan ahead for November:

Full Moon – November 25th, called 'Beaver Moon' or Frosty Moon
National Apple Month, Good Nutrition Month,

Nov.
National Diabetes Month

Nov.

- November 1st All Saint's Day
- November 1st Daylight Savings Ends
- November 2nd Cookie Monster's birthday
- November 3rd National Sandwich Day

- November 3rd Election Day
- November 11th Veteran's Day
- November 15th Sadie Hawkins Day
- November 18th Great American Smoke-out
- November 26th THANKSGIVING Day

<u>Last of the Fall fruit – first of the hard winter vegetables....</u>

This is the month that farms shift into a flurry of activity to ensure that the final harvests are secure for the on-coming winter, while still reveling in late autumn sunshine and flavors. Early October is usually a reminder of why we love summer, providing long days of warmth while keeping the nights cool and comfortable. Often this sunny disposition shifts about mid-month and we receive the first frost or truly cool morning. In the mid-West, the mountains and throughout New England, the trees shift in color and have lost a majority of their leaves by Halloween. This marks the next part of farming, the winter squashes, the hardy greens – the end of fragile and delicate berries, herbs and lettuces and a transfer of growing energies into the earth, roots start to take hold and the cruciferous vegetables really excel in their growth and production.

Beets, turnips, rutabaga, spinach, kale, Brussels sprouts, broccoli and cauliflower all do well in this transitional period and the winter squashes are 'cured' in the fields by the cold evenings. This is when culinary thoughts turn to pickling and 'putting up' the harvest abundance to enjoy throughout the winter. Shelling beans are dried and preserved for hearty soups and stews later in the winter, fruit are jarred and preserved. Years ago, some of the fall slaughter was prepared through confit and laid down in layers of fat and salt to be kept in an aseptic environment.

The beauty of this time too is that we can still enjoy the season's gifts of apples and late harvest peaches, with the addition of persimmons and pears. We have access to some of the best and most delicious ripe fruit that seems to psychologically offset all the 'hard' vegetables that are growing and being stored for the cold months to come.

The following items *should* be available for the month of October. Remember that availability projections are based on annual history and sometimes the weather patterns and other acts of the universe can change access to quality produce. The items noted in **BOLD** should be the best values for the month of October.

Apples

Apples, Crab

Artichokes – Fall crop Asparagus - Peru Beans – Cranberry

Beans – Dragon

Beans - Romano

Beans - Shelling

Beets

Berries, Huckleberry Berries, Raspberry Berries, Strawberry

Broccoli Broccoli Rabe

Broccolini

Brussels Sprouts

Cabbage Cactus Leaves Cactus Pears

Carrot Baby w/ Tops

Cauliflower Celery

Celery Root Chayote Squash Cherimoya Citrus, Grapefruit

Citrus, Lemons Citrus, Limes

Citrus, Oranges, Navel

Citrus, Tangerines – new crop

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Corn - Indian

Cranberries

Cucumber

Cucumber, English Dates

Dragonfruit (CA) Endive, Belgian

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Escarole Feijoa Fennel

Figs – Black Mission Figs – Brown Turkey

Garlic Ginger

Gooseberries, Caped

Grapes

Greens, hardy Horseradish

Jicama Kale **Kiwifruit**

Kiwifruit, Baby Kohlrabi (Green & Purple)

Leeks

Lettuce - Baby (all) Lettuce - Spring Mix Lychee (China)

Mango - Brazil Melon - Cantaloupe

Melon - Honeydew

Mushroom – Black Trumpet
Mushroom – Chanterelle
Mushroom – Hedgehog
Mushroom – Lobster
Mushroom – Lobster
Mushroom - Porcini

Onions

Onions - Pearl

Ornamental Gourds

Papaya

Papaya – Mexican

Parsnips Passionfruit

Pears - Asian
Pears - Bartlett
Pears - Winter

Peppers, Bell – Red

Persimmons
Pineapple

Pomegranate

Potatoes - Fingerlings

Potatoes – Red Potatoes - Russet

Potatoes - Sweet Potatoes - White

Potatoes – Yukon, Purple

Pumpkin - Mini

Pumpkins Quince Radicchio Radishes Shallots Spinach

Spinach - Baby
Squash (Hard)
Starfruit (Taiwan)
Sugar Snap Peas

Tamarillos Tomatillos

Tomatoes - Heirloom

Turnips